

PRISMAFOOD Srl
Via Tabina 18
I-33098 - VALVASONE

Tel. +39-0434 85081
Fax. +39 0434 857878
e-mail info@prismafood.com

www.sushi-robot.com



YOUR PARTNER FOR EXCELLENCE

SUSHI-TOPPING Sarl
Châlet Le Déserteur
CH 1936 – VERBIER

Tel. +41-79-5108920
Fax. +41-21-7023001
e-mail info@sushitopping.com
Skype eric.polgar

<SUSHI ROBOT CATALOGUE – JANUARY 2014 - EURO

Prices have to be reconfirmed before order. 01/01/2014

A - Rice Washer	B - Rice Cooker	C - Rice Mixer
D - Rice Balls Forming Robot	E - O-Nigiri	F - Wrapping Machine
G - Maki Maker	H - Maki Cutter	I - Accessories
J - Industrial Rice Balls	K - Industrial O-Nigiri	L - Industrial Maki Maker

Gentlemen,

CHRISTMAS ESTIMATE

Valid from 15th december 2013 until 30th March 2014

To make a good sushi, the rice has to be at the room temperature and the fish very fresh, near +2°C. Our concept is to prepare the rice with a set of robots and to use very fresh fish.

So your sushi is optimal, no loss of fish or end product, no need of sushi-chef.

With our concept, you will save money and will make your operation more profitable.

Our sales program includes :

- 1) The sushi robots
- 2) The sushi-bar and kitchen concept with the SLIDER, our NEW magnetic conveyor sushi-bar
- 3) The sushi production plant for manufacturing fresh sushi for Supermarket
- 4) The sushi technology including a sushi production management software
- 5) All sushi products (rice, vinegar, nori, wasabi, ginger...) and also deep freeze pre-sliced fish (sushi-topping go to www.sushitopping.com)
- 6) A Transfer of Technology (know-how, production software, colour catalogue, sushi-robots, fish and products.....)

Most of our robots are imported from Japan and are operating according to the Japanese state of the art . They are reliable, up to date electronic, easy to use, easy to clean, easy to maintain. We make the robot installation and the after-sale service has been organised (service within 24-72 hours).

Freight, installation, staff training and 3 years guaranty are included in the price.

Our web site www.sushi-robot.com shows sushi robots video and diaporama.

We offer the following sushi-robots :

- 1) A line of Rice washer simple or automatic (including a scale for weighting rice)
- 2) Rice cooker 1, 2 or 3 decks
- 3) A line of machine to mix and cool the rice
- 4) A line of table-deck Sushi-Nigiri Robots to form the rice balls
- 5) Table-deck and industrial Onigiri maker
- 6) Table-deck Sushi-Maki Robots to form the shari and/or roll the sushi-maki
- 7) Maki cutter
- 8) Industrial Sushi Machines (Nigiri-12'500 and Maki-4'000 Machines)
- 9) THE SLIDER Kaiten-Sushi-Bar - Conveyor-system (price quotation under request according to the bar sketch – about 1'300 to 1'800 Euro/meter for a complete bar with bar-plate and decoration panel).

<http://www.youtube-nocookie.com/embed/AdtNa63elhw?rel=0>

PRISMAFOOD Srl
Via Tabina 18
I-33098 - VALVASONE

Tel. +39-0434 85081
Fax. +39 0434 857878
e-mail info@prismafood.com

www.sushi-robot.com



YOUR PARTNER FOR EXCELLENCE

SUSHI-TOPPING Sarl
Châlet Le Déserteur
CH 1936 - VERBIER

Tel. +41-79-5108920
Fax. +41-21-7023001
e-mail info@sushitopping.com
Skype eric.polgar

PROPOSAL

We suggest one of the 3 under-mentioned proposals :

- A) Robots for starting a small sushi business (Sushi-Bar, Restaurant) > 500pcs/day
- B) Robots for starting a sushi business (Sushi-Bar, Restaurant, Take-Away, Home Delivery)
- C) Robots for a production of > 8'000 sushi/day (Large Sushi-Bar, Catering, Take-Away)
- D) Robot for a large production (Catering, Take-Away, Supply to Super-Market) > 12'000pcs/day

	Unit	Unit		(A)	(B)	(C)
Number of sushi/day	Price	Price		3'000 pcs	>8'000 pcs	>12'000 pcs
EURO	Catalogue	Special	Nbre			
	CIF EU	FOB Jap		FOB Jap	FOB Jap	FOB Jap
Semi-Automatic Rice Washer ZO Small	8'100.00	6'800.00				
Automatic Rice Washer ZO 401AG-CE	11'600.00	9'700.00	1		9'700.00	9'700.00
Rice Cooker Simple de 3kg	500.00	500.00				
Rice Cooker OKAMI-2 2 Decks Pro	6'720.00	5'200.00	1		5'200.00	
Cuiseur à Riz OKAMI-3 à 3 Etages Pro	10'080.00	7'800.00	1			7'800.00
Mélangeur à Riz Large-KUMA	9'840.00	7'400.00	1		7'400.00	7'400.00
Colonne de Cuisson TORA-1	25'000.00	18'750.00	1	18'750.00		
Nigiri-Simple-01	3'500.00	2'600.00				
Nigiri--LC (Low Cost)	9'700.00	8'300.00	1	8'300.00	8'300.00	8'300.00
Set de 5 Plateaux (60 positions)	150.00	150.00	10	1'500.00	1'500.00	1'500.00
O-Nigiri-LC	9'700.00	8'300.00				
Shari-Maker-LC (Low Cost)	8'300.00	6'800.00	1	6'800.00		
Maki-Maker-LC (Low Cost)	10'000.00	8'300.00				
Maki-Maker-Super avec 1 access. de roulage	16'600.00	15'800.00	1			15'800.00
Accessoire de roulage supplémentaire	900.00	700.00	2			1'400.00
I-Maki (tous diamètres inclus)	16'600.00	15'800.00			15'800.00	15'800.00
Maki Cutter-Electric (6, 8 ou 10 positions)	4'200.00	3'850.00	1	3'850.00	3'850.00	3'850.00
Autre accessoire de coupe pour Maki-Cutter	1'200.00	900.00	1			
Blue Box	150.00	150.00	10	1'500.00	1'500.00	1'500.00
Sub-Total				40'700.00	53'250.00	73'050.00
Discount						
Transport, frais d'import., Installation & Garantie				2'300.00	3'600.00	4'300.00
Frais d'Importation, Douane 2.0%				814.00	1'065.00	1'461.00
TOTAL HT CIF EURO (Freight included)			EURO	43'814.00	57'915.00	78'811.00

SERVICE & GUARANTEE - CE MARKING

MAINTENANCE - We guarantee a service within 24-72 hours in Europe. We supply a maintenance contract for a reasonable price to check the machines regularly and avoid problems in operations.

GUARANTEE - The guarantee is 1 years in all Europe. Travelling and expenses (Hotel room 3* to 4* and meals) are always at the customer expenses..

CE MARKING - All machines are **CE** marked after been tested by an official European laboratory in Europe.

PRISMAFOOD Srl
Via Tabina 18
I-33098 - VALVASONE

Tel. +39-0434 85081
Fax. +39 0434 857878
e-mail info@prismafood.com

www.sushi-robot.com



YOUR PARTNER FOR EXCELLENCE

SUSHI-TOPPING Sarl
Châlet Le Déserteur
CH 1936 - VERBIER

Tel. +41-79-5108920
Fax. +41-21-7023001
e-mail info@sushitopping.com
Skype eric.polgar

SUSHI-ROBOTS

COOKING RICE



**Rice Washer
ZO-Elephant**



**Rice Cooker
OKAMI-Wolf**



**Rice Mixer-L
KUMA-Bear**



**Rice Cooking System
TORA-Tiger**

RICE FORMING (Low Cost)



Nigiri-Machine-Simple



Nigiri-Machine-LC



Maki-Machine-LC

FORMING RICE (DeLuxe)



Nigiri-DeLuxe



Nigiri-DeLuxe + Tray Feeding



Nigiri-Regular



Maki-Super



I-Maki



Maki-Cutter-Electric

PRISMAFOOD Srl
Via Tabina 18
I-33098 - VALVASONE

Tel. +39-0434 85081
Fax. +39 0434 857878
e-mail info@prismafood.com

www.sushi-robot.com



YOUR PARTNER FOR EXCELLENCE

SUSHI-TOPPING Sarl
Châlet Le Déserteur
CH 1936 - VERBIER

Tel. +41-79-5108920
Fax. +41-21-7023001
e-mail info@sushitopping.com
Skype eric.polgar

ROBOTS

A - Rice Washer

- 1) **Rice washer** to eliminate starch

Price : Euro 1'250.00

Rice washer **RW-01** Wash 7,0 kg rice in 15 minutes with water under high pressure. Made in Japan

- 2) **Rice washer automatic** with rice weighting and washing

Price : Euro 11'600.00

Rice washer **RM-401AG-CE**. Made in Japan. 3 years guarantee. CE Marking

Digital display of the rice to weight and to wash.

90 kg raw rice are in the main container. The programmed quantity of raw rice is sucked into the washing head, washed and poured in the cooking pot together with the programmed quantity of cooking water. No mistake in the ratio raw rice/cooking water

- 3) **Small Rice washer automatic RM-401D-CE**

Price : Euro 8'100.00

Table desk. Put rice with hand. All other operations like RM-401AG-CE

B - Rice Cooker

- 1) **Small Table deck Rice Cooker** 3 kg dry rice

Price : Euro 500.00

- 2) **Rice cooker 1 deck** to steam-cook 4 to 7 kg dry rice

Price : Euro 3'360.00

1 deck Rice cooker (7,0 kg rice/deck) **RC-01**

Microprocessor controlled. Made in Japan. CE Marking

- 3) **Rice cooker 2 decks** to steam-cook 4 to 14 kg dry rice

Price : Euro 6'720.00

2 decks Rice cooker (7,0 kg rice/deck) **RC-02**. CE Marking

Microprocessor controlled. Made in Japan.

- 4) **Rice cooker 3 decks** to steam-cook 4 to 21 kg dry rice

Price : Euro 10'080.00

3 decks Rice cooker (7,0 kg rice/deck) **RC-03**. CE Marking

Microprocessor controlled. Made in Japan.

- 5) **Industrial Rice cooker 280 kg raw rice/hour**

Please ask documentation and estimate to our agents

<http://www.youtube-nocookie.com/embed/YGTbADRH12w?rel=0>

C - Rice Mixer

- 1) **Rice Mixer S (small)**

Price :

- 2) **Rice Mixer L (large)**

Price : Euro 9'840.00

The rice mixer can cool and mix more than 5-7kg (S) or 10-15kg (L) of cooked rice with vinegar.

Microprocessor controlled. Mixing and cooling software. CE Marking 3 years garanty

The rice and vinegar are mixed and cooled to room temperature or, optional, to define temperature (ST or LT) in less than 10 minutes. Easy to use, easy to clean.



Automatic Rice Washer



Rice Cooker 1 Deck



Rice Mixer

PRISMAFOOD Srl
Via Tabina 18
I-33098 - VALVASONE

Tel. +39-0434 85081
Fax. +39 0434 857878
e-mail info@prismafood.com

www.sushi-robot.com



YOUR PARTNER FOR EXCELLENCE

SUSHI-TOPPING Sarl
Châlet Le Déserteur
CH 1936 - VERBIER

Tel. +41-79-5108920
Fax. +41-21-7023001
e-mail info@sushitopping.com
Skype eric.polgar

Automatic Rice Washer RM-401 (ZO - The Elephant)



Capacité de stockage	:	90 kg de riz sec
Capacité de lavage	:	1.5 à 7.5 kg de riz sec
Durée du cycle	:	4-6 mn
Poids	:	77 kg
Dimensions	:	W 600 / D 630 / H 1'785 mm

On programme la quantité de riz à laver et le volume d'eau de cuisson.
On place le pot de cuisson sur la table et on appuie START.
Au bout de 6 mn le pot se remplit du riz et de son eau de cuisson.

Storage capacity	:	90 kg of dry rice
Washing capacity	:	1.5 to 7.5 kg of dry rice
Time of a cycle	:	4-6 mn
Weight	:	77 kg
Dimension	:	W 600 / D 630 / H 1'785 mm

You programm the quantity of dry rice and the volume of cooking water.
You put the pot on the table and press START.
After 6 mn operation, the pot is filled with rice and cooking water.

PRISMAFOOD Srl
Via Tabina 18
I-33098 - VALVASONE

Tel. +39-0434 85081
Fax. +39 0434 857878
e-mail info@prismafood.com

www.sushi-robot.com



YOUR PARTNER FOR EXCELLENCE

SUSHI-TOPPING Sarl
Châlet Le Déserteur
CH 1936 - VERBIER

Tel. +41-79-5108920
Fax. +41-21-7023001
e-mail info@sushitopping.com
Skype eric.polgar

Semi-Automatic Rice Washer RM-401-HTC ou 401D-CE



Appareil de table	<u>RM 401-HTC</u>	<u>RM-401D-CE</u>
Capacité de lavage	: 1.0 à 4.0 kg de riz sec	1.0 à 6.0 kg de riz sec
Washing capacity		
Durée du cycle	: 5 mn	5 mn
Time of a cycle		
Eau de Lavage	: 23 l	23 l
Washing water		
Poids / Weight	: 20 kg	36 kg
Dimension	: W 415 / D 510 / H 800 mm	W 420 / D 520 / H 1'345 mm

On pèse le riz cru (avec une balance) et on l'introduit dans la trémie.
On programme la quantité de riz à laver et le volume d'eau de cuisson.
On place le pot de cuisson sur la table et on appuie START.
Au bout de 5 mn le pot se remplit du riz et de son eau de cuisson.

You weight the raw rice and you put it into the hopper.
You programm the quantity of dry rice and the volume of cooking water.
You put the pot on the table and press START.
After 5 mn operation, the pot is filled with rice and cooking water.

PRISMAFOOD Srl
Via Tabina 18
I-33098 - VALVASONE

Tel. +39-0434 85081
Fax. +39 0434 857878
e-mail info@prismafood.com

www.sushi-robot.com



YOUR PARTNER FOR EXCELLENCE

SUSHI-TOPPING Sarl
Châlet Le Déserteur
CH 1936 - VERBIER

Tel. +41-79-5108920
Fax. +41-21-7023001
e-mail info@sushitopping.com
Skype eric.polgar

Rice Cooker OKAMI (The Wolf))



Capacité de cuisson	:	Electrique	1.5 à 5.5 kg de riz sec
		Gas	1.5 à 7.5 kg de riz sec
Durée du cycle	:		environ 50 mn
Poids	:		60 kg par étage (60kg – 120kg – 180kg)
Dimensions	:		W 750 / D 600 / H 517 – 934 - 1351 mm

On place le pot dans le cuiseur et on appuie sur START.
Au bout de environ 50 mn la cuisson est terminée.

Un modèle spécial pour l'Industrie est disponible avec une porte pour l'entrée du riz dans la zone de stockage et une porte de sortie pour le riz cuit en zone propre.

Cooking capacity	:	Electric	1.5 à 5.5 kg of dry rice
		Gas	1.5 à 7.5 kg of dry rice
Time of a cycle	:		about 50 mn
Weight	:		60 kg per deck (60kg – 120kg – 180kg)
Dimention	:		W 750 / D 600 / H 517 – 934 - 1351 mm

You put the pot in the cooker and press START.
After about 50 mn the cooking is finished.

A special model for Industry is available with a door to introduce the raw rice from the stock and an outside door in clean zone to take out the cooked rice..

PRISMAFOOD Srl
Via Tabina 18
I-33098 - VALVASONE

Tel. +39-0434 85081
Fax. +39 0434 857878
e-mail info@prismafood.com

www.sushi-robot.com



YOUR PARTNER FOR EXCELLENCE

SUSHI-TOPPING Sarl
Châlet Le Déserteur
CH 1936 - VERBIER

Tel. +41-79-5108920
Fax. +41-21-7023001
e-mail info@sushitopping.com
Skype eric.polgar

Rice Mixer KUMA (The Bear)



Capacité de mélange : environ 20 kg de riz cuit
Durée du cycle : 8 mn
Poids : 80 kg
Dimensions : W 600 / D 650 / H 1'150 mm

On place dans la boule le riz cuit et le mélange de vinaigre et on ferme la boule. On appuie sur START. Au bout de 7 mn le riz est mélangé et refroidi à la température ambiante. Touch-screen panel.

OPTION Contrôle du mélangeur par senseur de température. Quand la température du riz programmée est atteinte, le mélangeur s'arrête.

Mixing capacity : about 20 kg of cooked rice
Cycle time : 8 mn
Weight : 80 kg
Dimention : W 600 / D 650 / H 1'150 mm

You put the cooked rice in the ball then you put the mix of vinegar and close the ball.
You press START. After 7 mn the rice is mixed and cool to room temperature. Touch-screen panel.

OPTION Controlled by température sensor. The rice temperature to be achieved is programmed and the Mixer will stop working when this temperature is reached.

Prix : Euro 9'840.00 Euro
Prix de l'option 1'800.00 Euro

PRISMAFOOD Srl
Via Tabina 18
I-33098 - VALVASONE

Tel. +39-0434 85081
Fax. +39 0434 857878
e-mail info@prismafood.com

www.sushi-robot.com



YOUR PARTNER FOR EXCELLENCE

SUSHI-TOPPING Sarl
Châlet Le Déserteur
CH 1936 - VERBIER

Tel. +41-79-5108920
Fax. +41-21-7023001
e-mail info@sushitopping.com
Skype eric.polgar

D - SUSHI RICE COOKING INTEGRATED SYSTEM TORA (The Tiger)



NOUVEAU - NEW

Ligne Automatique de Cuisson du riz pour cuire au maximum 6kg de riz sec (12 à 14kg de riz cuit) en 50mn comprenant 1) Un laveur de riz automatique, 2) Un cuiseur à riz et un Mélangeur à riz automatique

Capacité : 6kg de riz sec, soit 12 à 14kg de riz cuit en 50 mn.

Espace requis : Seulement 750mm x 1'100mm. N'importe quel restaurant à assez de place

Automatic Rice Cooking Line to cook 6kg dry rice in 50mn including 1) An automatic Rice Washer, 2) A Rice cooker and an Automatic Rice Mixer Blender

Capacity : 6kg dry rice, 12 to 14kg of cooked rice in 50mn

Space required : Only 750mm x 1'100mm. Any restaurant will have enough space

SRCIS with 1 deck rice cooker

Prix : Euro 25'000.00



E - Sushi-Nigiri Robot to mould rice balls

1) Robot Nigiri-Simple-01

Price : Euro 3'500.00

Simple robot, only 2 rice balls size available (exchangeable rollers). Easy to install, easy to use. Sushi-nigiri robot for small production. 1'000 balls per hour. The balls are falling on your hand.

2) Robot Nigiri-CH

Price : Euro 8'100.00

Capacity 3'000 balls/hour. Manufacture rice balls like hand-made. Microprocessor controlled. Made in China. No garanty

3) Robot Nigiri-LC (Low-Cost)

Price : Euro 9'700.00

Capacity 4'000 balls/hour. Manufacture rice balls like hand-made. Microprocessor controlled

4) Robot Nigiri-LC (Low-Cost) with Tray Feeder Robot Nigiri-Regular-NEW

Price : Euro 17'400.00

Robot microprocessor controlled.

Production of 4'000 rice balls/hour.

Size and weight (15g to 25g) of the rice balls are microprocessor controlled. (It is very important to be able to change the size and weight of the rice balls to counterbalance the change of the rice texture which can occur because of the water, of the cooking or just because it is another bag or another harvest). Many safety switches.

- The rice is placed into the hopper and goes down automatically, controlled by optical cells.
- The rice is slightly falling between rollers into a form. Weight of the rice ball is microprocessor controlled.
- The rice ball is slightly pressed and the balls are ejected into a 60 positions plate.

NO MAN POWER

5) Robot Nigiri-DeLuxe

Price : Euro 10'900.00

Robot with turn table microprocessor controlled.

Production of 4'000 rice balls/hour.

Size and weight (15g to 25g) of the rice balls are microprocessor controlled. (It is very important to be able to change the size and weight of the rice balls to counterbalance the change of the rice texture which can occur because of the water, of the cooking or just because it is another bag or another harvest). Many safety switches. Routine to empty the robot automatically.

- The rice is placed into the hopper and goes down automatically, controlled by optical cells.
- The rice is slightly falling between rollers into a form diged into the turn table. Weight of the rice ball is microprocessor controlled.
- The rice ball is slightly pressed and the ball goes out of the turn table.

The rice balls are placed in a box by hand and a light switch stops the machine in case the turn table is filled. .

6) Robot Nigiri-Total (Nigiri-De-Luxe + 60 Positions Tray Robot)

Price : Euro 35'800.00

New generation Robot. Rice is placed in the hopper and the rice balls are formed (look Nigiri-DeLuxe).

Then the rice balls are placed AUTOMATICALLY in a 60 positions tray. NO MANPOWER.

Quantity of rice is adjustable (15g to 28g), microprocessor controlled. It is also possible to change the size of the mould. Maximum 3'000 rice balls per hour. Many safety switches.

PRISMAFOOD Srl
Via Tabina 18
I-33098 - VALVASONE

Tel. +39-0434 85081
Fax. +39 0434 857878
e-mail info@prismafood.com

www.sushi-robot.com



YOUR PARTNER FOR EXCELLENCE

SUSHI-TOPPING Srl
Châlet Le Déserteur
CH 1936 - VERBIER

Tel. +41-79-5108920
Fax. +41-21-7023001
e-mail info@sushitopping.com
Skype eric.polgar



Nigiri-Simple-01



O-Nigiri



Nigiri-LC



Nigiri-LC + Tray



Nigiri-DeLuxe



Nigiri-DeLuxe + Tray

PRISMAFOOD Srl
Via Tabina 18
I-33098 - VALVASONE

Tel. +39-0434 85081
Fax. +39 0434 857878
e-mail info@prismafood.com

www.sushi-robot.com



YOUR PARTNER FOR EXCELLENCE

SUSHI-TOPPING Sarl
Châlet Le Déserteur
CH 1936 - VERBIER

Tel. +41-79-5108920
Fax. +41-21-7023001
e-mail info@sushitopping.com
Skype eric.polgar

Nigiri-LC



Capacité de stockage	:	7.5 kg de riz cuit
Vitesse	:	4'000 boules de riz/heure
Poids	:	35 kg
Dimensions	:	W 310 / D 547 / H 607 mm

On place le riz dans la trémie. On appuie START.

Les boules de riz sont formées comme avec la main dans la machine et tombent sur un plateau tournant. Elles sont retirées à la main.

Hopper capacity	:	7.5 kg of cooked rice
Speed	:	4'000 rice balls/hour
Weight	:	35 kg
Dimention	:	W 310 / D 547 / H 607 mm

You put the rice in the hopper You press START.

Rice balls are formed like by hand (pressed between top mold and back mold) and are falling on a turning table. You take the balls by hand.

PRISMAFOOD Srl
Via Tabina 18
I-33098 - VALVASONE

Tel. +39-0434 85081
Fax. +39 0434 857878
e-mail info@prismafood.com

www.sushi-robot.com



YOUR PARTNER FOR EXCELLENCE

SUSHI-TOPPING Sarl
Châlet Le Déserteur
CH 1936 - VERBIER

Tel. +41-79-5108920
Fax. +41-21-7023001
e-mail info@sushitopping.com
Skype eric.polgar

Nigiri-LC with Tray Feeder



Capacité de stockage	:	7.5 kg de riz cuit
Vitesse	:	4'000 boules de riz/heure
Poids	:	62 kg
Dimensions	:	W 745 / D 518 / H 703 mm

On place le riz dans la trémie.

On appuie START.

Les boules de riz sont formées comme avec la main dans la machine et sont placées automatiquement dans un plateau à 60 positions.

Hopper capacity	:	7.5 kg of cooked rice
Speed	:	4'000 rice balls/hour
Weight	:	62 kg
Dimention	:	W 745 / D 518 / H 703 mm

You put the rice in the hopper You press START.

Rice balls are formed like by hand (pressed between top mold and back mold) and are placed automatically in a 60 positions plate.

PRISMAFOOD Srl
Via Tabina 18
I-33098 - VALVASONE

Tel. +39-0434 85081
Fax. +39 0434 857878
e-mail info@prismafood.com

www.sushi-robot.com



YOUR PARTNER FOR EXCELLENCE

SUSHI-TOPPING Sarl
Châlet Le Déserteur
CH 1936 - VERBIER

Tel. +41-79-5108920
Fax. +41-21-7023001
e-mail info@sushitopping.com
Skype eric.polgár

F – O-Nigiri Robot

1) O-Nigiri-Robot-LC

Price : Euro 9'700.00

This machine can produce rice balls or o-nigiri of many different shapes. Moulds can be easily changed. Maximum capacity 2'400 o-nigiri/hour.

2) O-nigiri wrapping unit

Price : Euro 400.00

G – Machine to wrap the sushi individually

1) Sushi Wrapping Unit

Price : Euro 23'300.00

This machine wrap all sushi Nigiri individually and Maki-Sushi by 2 pieces

H – Sushi-Maki Robots to produce shari and to roll sushi-maki

1) Shari-Maker-LC

Price : Euro 8'300.00

Produce more than 700 rice mats per hour.. No Garanty

2) Maki-Maker-LC

Price : Euro 10'000.00

Very similar to Maki-Maker-Super. Smaller production. Only 3 wrapping unit available. No Garanty

3) Maki-Maker-Super Robot

Price : Euro 16'600.00

This robot is manufactured in Japan. Microprocessor controlled. Manufacture 200-250 rolls/hour.

<http://www.youtube-nocookie.com/embed/6TPqkCK89ag?rel=0>

Thickness, position and length of the rice mat on the nori sheet is microprocessor adjustable.

- 1) The rice is placed into the hopper and goes down automatically, controlled by optical cells.
- 2) The rice is passing through 2 sets of rollers to form a rice mat. Thickness of the rice bed is adjustable.
- 1) You press the KNOB once and the rice mat is formed on the nori sheet automatically. Thickness, position and length of the rice mat are microprocessor controlled. 5 sizes of sushi-maki are available . Hosu-Maki, Tyuu-Maki et Futo-Maki. Those 5 sizes (25x25mm, 30x30mm, 35x35mm, 45x45mm, 50x50mm) are microprocessor controlled.
- 2) The « filling » is set manually on the rice sheet.
- 3) You press the KNOB a second time and the sushi-maki is rolled (Rolling system is not shown on the photographs).
- 4) Delivered with one rolling accessory.

Extra Rolling Accessories for Maki-Maker-Super

Price : Euro 900.00

4) i-Maki Robot

Price : Euro 16'600.00

This robot is manufactured in Japan. Microprocessor controlled. Manufacture 200-250 rolls/hour.

http://www.youtube-nocookie.com/embed/h4r_O34HuPo?rel=0

<http://www.youtube-nocookie.com/embed/c-qNhu9JNFg?rel=0>

Thickness, position and length of the rice mat on the nori sheet is microprocessor adjustable.

- 1) The rice is placed into the hopper and goes down automatically, controlled by optical cells.
- 2) Press the KNOB once. The rice is passing through 2 sets of rollers to form a rice mat.
- 3) Put the filling
- 4) You press the KNOB again and the maki roll is formed as with hand. All sizes are possible WITHOUT any change and no extra accessory required..

PRISMAFOOD Srl
Via Tabina 18
I-33098 - VALVASONE

Tel. +39-0434 85081
Fax. +39 0434 857878
e-mail info@prismafood.com

www.sushi-robot.com



YOUR PARTNER FOR EXCELLENCE

SUSHI-TOPPING Sarl
Châlet Le Déserteur
CH 1936 - VERBIER

Tel. +41-79-5108920
Fax. +41-21-7023001
e-mail info@sushitopping.com
Skype eric.polgar

I-Maki-Maker



Capacité de stockage	:	7.5 kg de riz cuit
Vitesse	:	250 rouleaux de Maki/heure
Poids	:	60 kg
Dimensions	:	W 420 / D 620 / H 653 mm

On place le riz dans la trémie.

Riz à l'extérieur

On appuie sur START.

Le tapis de riz est formé et apparait.

On place la feuille d'algue sur le tapis de riz.

On place les ingrédients et on appuie sur START. Le rouleau est fermé avec le riz qui revient sur lui-même (comme quand on roule avec la main).

Les rouleaux sont retirés à la main.

Algue à l'extérieur

On appuie sur START.

Le tapis de riz est formé et apparait.

On retourne le tapis de riz à la main

On place les ingrédients et on appuie sur START. Le rouleau est fermé avec le riz qui revient sur lui-même (comme quand on roule avec la main)

Les rouleaux sont retirés à la main.

http://www.youtube-nocookie.com/embed/h4r_O34HuPo?rel=0

<http://www.youtube-nocookie.com/embed/c-qNhu9JNFq?rel=0>

PRISMAFOOD Srl
Via Tabina 18
I-33098 - VALVASONE

Tel. +39-0434 85081
Fax. +39 0434 857878
e-mail info@prismafood.com

www.sushi-robot.com



YOUR PARTNER FOR EXCELLENCE

SUSHI-TOPPING Sarl
Châlet Le Déserteur
CH 1936 - VERBIER

Tel. +41-79-5108920
Fax. +41-21-7023001
e-mail info@sushitopping.com
Skype eric.polgar

Hopper capacity : 7.5 kg of cooked rice
Speed : 250 Maki rolls/hour
Weight : 60 kg
Dimention : W 420 / D 620 / H 653 mm

You put the rice in the hopper.

Rice outside

You press START.

The rice mat is made.

You put the seaweed on the rice mat..

You put ingredients and press START. The roll is closed (like with hands).

Seaweed outside

You press START.

The rice mat is made.

You turn the rice mat upset down.

You put ingredients and press START. The roll is closed (like with hands).

Electric Maki-Cutter



<http://www.youtube-nocookie.com/embed/Up3jx3ss7zo?rel=0>

Vitesse : 550 à 1'100 rouleaux de Maki/heure
Poids : 15 kg
Dimensions : W 376 / D 350 / H 380 mm

On place 1 ou 2 rouleaux sur le devant de l'appareil.

On appuie sur START. Les rouleaux apparaissent en haut de la machine coupés

Speed : 550 to 1'100 Maki rolls/hour
Weight : 15 kg
Dimention : W 376 / D 350 / H 380 mm

You place 1 or 2 maki rolls on the machine front..

You press START. The rolls already cut appear on the top

16

3rd Euro Sushi Convention
Paris –23-24 Octobre 2014

GULFOOD
Dubai – 23-27 February 2014

PRISMAFOOD Srl
Via Tabina 18
I-33098 - VALVASONE

Tel. +39-0434 85081
Fax. +39 0434 857878
e-mail info@prismafood.com

www.sushi-robot.com



YOUR PARTNER FOR EXCELLENCE

SUSHI-TOPPING Sarl
Châlet Le Déserteur
CH 1936 - VERBIER

Tel. +41-79-5108920
Fax. +41-21-7023001
e-mail info@sushitopping.com
Skype eric.polgar

Maki-Maker-Super



Capacité de stockage	:	7.5 kg de riz cuit
Vitesse	:	250-300 rouleaux de Maki/heure
Poids	:	60 kg
Dimensions	:	W 420 / D 620 / H 653 mm

On place le riz dans la trémie.

Riz à l'extérieur

On place la feuille d'algue sur le plateau

On appuie sur START.

Le tapis de riz est formé et apparait.

On place les ingrédients et on appuie sur START. Le rouleau est fermé.

Les rouleaux sont retirés à la main.

Algue à l'extérieur

On appuie sur START.

Le tapis de riz est formé et apparait.

On place la feuille d'algue sur le riz

On place les ingrédients et on appuie sur START. Le rouleau est fermé.

Les rouleaux sont retirés à la main.

<http://www.youtube-nocookie.com/embed/6TPqkCK89ag?rel=0>

PRISMAFOOD Srl
Via Tabina 18
I-33098 - VALVASONE

Tel. +39-0434 85081
Fax. +39 0434 857878
e-mail info@prismafood.com

www.sushi-robot.com



YOUR PARTNER FOR EXCELLENCE

SUSHI-TOPPING Sarl
Châlet Le Déserteur
CH 1936 - VERBIER

Tel. +41-79-5108920
Fax. +41-21-7023001
e-mail info@sushitopping.com
Skype eric.polgar

Hopper capacity	:	7.5 kg of cooked rice
Speed	:	250 Maki rolls/hour
Weight	:	60 kg
Dimention	:	W 420 / D 620 / H 653 mm

You put the rice in the hopper.

Rice outside

You put the seaweed sheet on the plate.

You press START

The rice mat is made.

You put ingredients and press START. The roll is closed.

Seaweed outside

You press START.

The rice mat is made.

You put the seaweed on the rice

You put ingredients and press START. The roll is closed

Maki-Maker-LC (Low Cost)



Vitesse	:	200 à 250 rolls of Maki/heure
Poids	:	48 kg
Dimensions	:	W 392 / D 591 / H 699 mm

Similar operation than Maki-Maker-Super.

Mode d'emploi identique au Maki-Maker-Super

PRISMAFOOD Srl
Via Tabina 18
I-33098 - VALVASONE

Tel. +39-0434 85081
Fax. +39 0434 857878
e-mail info@prismafood.com

www.sushi-robot.com



YOUR PARTNER FOR EXCELLENCE

SUSHI-TOPPING Sarl
Châlet Le Déserteur
CH 1936 - VERBIER

Tel. +41-79-5108920
Fax. +41-21-7023001
e-mail info@sushitopping.com
Skype eric.polgar

I - Maki Cutter

- | | | | |
|----|-----------------------------|---|------------------------------|
| 1) | Maki-Cutter-Manual | Cut Sushi-Maki rolls in 6, 8 or 10 pieces | Price : Euro 3'200.00 |
| 2) | Maki-Cutter-Electric | Cut Sushi-Maki rolls in 6 or 8 pieces | Price : Euro 4'200.00 |
| 3) | Extra attachment | cut in 6 or 8 pièces | Price : Euro 1'200.00 |
| 4) | Maki-Cutter-Electric | Cut Sushi-Maki rolls in 10 pieces | Price : Euro 4'500.00 |

<http://www.youtube-nocookie.com/embed/Up3jx3ss7zo?rel=0>



Maki-Maker-Super



I-Maki



Electric Maki-Cutter

K - Accessories

- | | | |
|----|--|------------------------------|
| 1) | Blue Box | Price : Euro 150.00 |
| 2) | 60 Positions Trays (set of 5) | Price : Euro 150.00 |
| 3) | Teflon Rice Pan for Rice Cooker | Price : Euro 450.00 |
| 4) | Rice Cooker Heater (spare) | Price : Euro 500.00 |
| 5) | Rice net | Price : Euro 30.00 |
| 6) | Cucumber Cutter KY-6 50mm | Price : Euro 700.00 |
| 7) | Cucumber Cutter KYLN 72mm | Price : Euro 1'960.00 |

PRISMAFOOD Srl
Via Tabina 18
I-33098 - VALVASONE

Tel. +39-0434 85081
Fax. +39 0434 857878
e-mail info@prismafood.com

www.sushi-robot.com



YOUR PARTNER FOR EXCELLENCE

SUSHI-TOPPING Sarl
Châlet Le Déserteur
CH 1936 - VERBIER

Tel. +41-79-5108920
Fax. +41-21-7023001
e-mail info@sushitopping.com
Skype eric.polgar

L - Cuisson du Riz Industriel

Please ask documentation and estimate to our agents
<http://www.youtube-nocookie.com/embed/YGTbADRH12w?rel=0>

M - Industrial Nigiri Machines

Please ask documentation and estimate to our agents

N - Industrial O-Nigiri Machines

Please ask documentation and estimate to our agents
<http://www.youtube-nocookie.com/embed/aMWwSQFp3KM?rel=0>

O - Industrial Maki-Maker

Please ask documentation and estimate to our agents
<http://www.youtube-nocookie.com/embed/SPJZm7Vibis?rel=0>

P - Freight, Custom Duties and Import Expenses in Europe

AIR FREIGHT	EURO	AIR FREIGHT	EURO
Rice Washer RW-01	500.00	Nigiri-Simple	400.00
Semi Automatic Rice Washer	600.00	Nigiri-LC	600.00
Automatic Rice Washer	1'200.00	Nigiri-DeLuxe	600.00
Simple 3 kg Rice Cooker	150.00	Pack of 5 Trays (60 pos.)	50.00
1 Deck Pro Rice Cooker	100.00	Nigiri-Regular	700.00
2 Decks Pro. Rice Cooker	200.00	Sushi Packing Machine	1'200.00
3 Decks Pro. Rice Cooker	300.00	Maki-Maker-Super	600.00
Teflon Rice Pan	100.00	I-Maki	600.00
Heating Element	100.00	Extra rolling access.	50.00
Rice Mixer MINI		Maki Cutter-Electric	400.00
Rice Mixer Large	100.00	Cutting accessory	100.00
Blue Box	50.00	Set of 5 Trays	50.00

PRISMAFOOD Srl
Via Tabina 18
I-33098 - VALVASONE

Tel. +39-0434 85081
Fax. +39 0434 857878
e-mail info@prismafood.com

www.sushi-robot.com



YOUR PARTNER FOR EXCELLENCE

SUSHI-TOPPING Sarl
Châlet Le Déserteur
CH 1936 - VERBIER

Tel. +41-79-5108920
Fax. +41-21-7023001
e-mail info@sushitopping.com
Skype eric.polgar

SALES CONDITIONS

Price of sushi robots

All prices FOB Japan (or Europe). Custom duties (2.0%) freight (as \$P) and VAT not included. Prices has to be reconfirmed before ordering.

Shipping costs

Equipment will be delivered in Europe by sea or air freight .

Validity

1.04 2014.

Delivery time

For all robots delivery time is 4 to 12 weeks after reception of the order (according to the stock and production time) and after your payment.

Installation and guarantee

For all customers the price includes free installation, staff training and 2 years guarantee.

For all customers all travelling and living costs will be at the customer expenses for installation and guarantee.

We suggest our customers to sign a maintenance contract to keep always the machine in good shape and to avoid a breach in the production.

References

Austria (Salzburg, Graz), Bahrain, Belgium, Bulgaria (Varna), Canada (Québec), Denmark (Copenhagen), England (Chester, London, Sheffield), Estonia (Tallin), France (Aix-en-Provence, Anglet, Bourg-en-Bresse, Cannes, Caen, Limoges, Lyon, Marseille, Nantes, Nice, Niort, Paris, Perpignan, Rennes, St Tropez, Strasbourg, Toulouse, Valence, Villefranche), Germany (Aachen, Baden-Baden, Berlin, Bremen, Frankfurt, Dusseldorf, Hamburg, Hannover, Jena, Kiel, Köln, Leipzig, Marburg, Munich, Nuremberg, Trier, Wiesbaden), Guadeloupe Island, Hungary (Budapest), Iceland, Italy (Brunico, Como, Cremona, Firenze, Milano, Napoli, Roma, Torino), Luxembourg (Luxembourg), Martinique, Norway (Bergen, Oslo, Stavenger), Poland, Portugal (Lisboa, Porto), Reunion Island, Rumania (Bucarest), Russia (Moscow), Spain (Barcelona, Marbella, Tenerife, Valencia), Saoudi Arabia (Djeddah), South Africa (Capetown), Sweden (Göteborg, Helsinborg), Lulea, Malmoe), Switzerland (Ascona, Basel, Bulle, Geneva, Kloten, Lausanne, Lucerne, Lugano, Morges, Vuadens, Zermatt, Zurich), Tunisia (Tunis).

Payment Terms

Advance payment with the order

Dispute

In case of dispute, the case will be settle by the Tribunal of Lausanne or Sion under the law of Switzerland.

Eric POLGAR

JANUARY 2014

PRISMAFOOD Srl
Via Tabina 18
I-33098 - VALVASONE

Tel. +39-0434 85081
Fax. +39 0434 857878
e-mail info@prismafood.com

www.sushi-robot.com



YOUR PARTNER FOR EXCELLENCE

SUSHI-TOPPING Sarl
Châlet Le Déserteur
CH 1936 - VERBIER

Tel. +41-79-5108920
Fax. +41-21-7023001
e-mail info@sushitopping.com
Skype eric.polgar

Please send this form back to sales@sushitopping.com :

We are interested in :

Administration

- ☐ Business plan
- ☐ Estimated cost sheet
- ☐ Management software

Building

- ☐ Kitchen
- ☐ Factory
- ☐ Design and drawings of the sushi-bar
- ☐ Kitchenware equipment
- ☐ Kitchen tools
- ☐ Ventilation, Air-conditioning
- ☐ Design and drawings of the sushi-bar
- ☐ Sushi Robot : Rice washer
- ☐ Sushi Robot : Rice cooker
- ☐ Sushi Robot : Rice Mixer and cooler
- ☐ Sushi Robot : Rice Ball forming
- ☐ Sushi Robot : Maki maker and Maki cutter
- ☐ New SLIDER, conveyor sushi bar
- ☐ Industrial Sushi Machine : Rice Balls, O-Nigiri and Maki-Maker
- ☐ Furniture
- ☐ Decoration

Sushi manufacturing

- ☐ Know-how about rice, sushi-nigiri, sushi-maki
- ☐ Know-how about fish (cutting, preparing, etc...)
- ☐ Sushi recipe
- ☐ Regulation & Hygiene
- ☐ Manufacturing software
- ☐ Buying sushi-topping (fish sliced for sushi and deep-freeze)
- ☐ Buying other raw materials

Project

- ☐ We have already a sushi-restaurant, we want only to buy sushi-robots
- ☐ We have a restaurant, we want to buy sushi-robots and need sushi know-how
- ☐ We want to built a sushi-bar with a sushi kitchen (only for sushi-bar)
- ☐ We want to built a sushi-bar with a sushi kitchen (sushi-bar + take away)
- ☐ We want to built a sushi-production plant (catering) without sushi-bar
- ☐ We want to built a sushi-production and sales in super-market
- ☐ Please send us a TURN KEY Project

Thank you for your answer.

Company

Name

Address

Town-Country

Tel Number

e-mail

Fax Number